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Mrs Fields' Orange Chocolate Chunk Cookies Categories: Cookies, Mimi

Yield: 1 servings

2 1/2 c Flour

1/2 ts Baking soda

1/4 ts Salt

1 ts Grated orange peel 1 c Sugar

1/2 c Light brown sugar, packed 1 c Butter, softened

2 lg Eggs

1 ts Orange extract

1 1/2 c Semisweet chocolate bar

Coarsely chopped (8 oz) Preheat oven to 300°F. In a medium bowl combine flour, soda, salt and orange peel. Mix well and set aside. In a large bowl blend sugars with electric mixer at medium speed.

Add butter and beat to form a grainy paste, scraping sides of bowl as needed.

Add eggs and orange extract, and beat at medium speed until light and fluffy. Add the flour mixture and chopped chocolate. Blend on low speed just until mixed.

Drop by rounded tablespoons onto ungreased cookie sheets, 1 1/2 inches apart. Bake for 22-24 minutes until

cookies are slightly brown along the edges. Transfer cookies immediately to a cool surface.